

# Seasons

BRASSERIE MENU



## Starters

HOUSE SOUP 5.50

Baked bread roll

CHICKEN LIVER PARFAIT 7.00

Endive and watercress, orange and apricot marmalade, brioche toast

CLASSIC PRAWN COCKTAIL 8.00

Shredded lettuce, cucumber, Marie Rose sauce, tiger prawn, malted brown bloomer

WARM BREADED BRIE (V) 7.00

Baby leaves with honey dressing, redcurrant and red onion relish

MELON PANNA COTTA 6.50

Pineapple and ginger confit, prosciutto ham, raspberry puree

PAN FRIED HONEY GLAZED PORK BELLY 7.00

Sesame seeds and Julienne of vegetables

CRISPY CALAMARI 7.50

Julienne of vegetables, wasabi mayonnaise

CRAB CAKES 7.50

Endive, dill and red onion salad, fresh lime mayonnaise, Thai sweet chilli dip

CRAB BRUSCHETTA 8.00

Devon crab and mayonnaise, toasted ciabatta bruschetta

SEAFOOD PLATTER 12.50

Smoked salmon, Devon crab, crevettes, Atlantic prawns with Marie Rose and mayonnaise sauce

## Sides

GARLIC BREAD 2.75

HOMEMADE COLESLAW 2.75

'SEASONS' GREEN SALAD 2.75

BEER BATTERED ONION RINGS 2.75

THIN FRIES 2.75

CHUNKY CHIPS 2.75

SWEET POTATO FRIES 3.75

PEPPERCORN, DEVON BLUE OR DIANE SAUCE 2.75

# Main Dishes

## PAN FRIED LAMB SIRLOIN 17.50

Fondant potato, creamed spinach, rosemary infusion,  
'Seasons' house vegetables

## DUO OF PORK 17.00

Slow roast pork belly stuffed with apricot and sausage meat,  
Char grilled pork loin, apple and sage jus, crackling  
'Seasons house vegetables'

## CHARGRILLED SUPREME OF CHICKEN 15.50

Broad bean and pea rissoto

## CHAR GRILLED CHICKEN AND BACON CAESAR 14.50

Romaine lettuce, anchovies, Parmesan cheese, croutons,  
free range egg, Caesar dressing

## PAN FRIED DUCK BREAST 17.50

Fondant potato, braised cabbage, orange reduction,  
'Seasons' house vegetables

## 10 OZ SIRLOIN STEAK 18.50

Char grilled with roasted tomato, grilled field mushroom, beer battered  
onion rings, chunky chips or 'Seasons' house vegetables and potatoes

## 8 OZ FILLET STEAK 21.00

Char grilled with roasted tomato, grilled field mushroom, beer battered  
onion rings, chunky chips or 'Seasons' house vegetables and potatoes

## BEER BATTERED COD FILLET 13.50

Garden peas, fries, tartare sauce

## BAKED FILLET OF HAKE 16.50

Bouillabaisse sauce, 'Seasons' house vegetables

## SEAFOOD LINGUINE 14.50

Garlic bread

## PAN FRIED FILLET OF SEA BASS 16.50

Herb crust, mussel and saffron cream,  
'Seasons' house vegetables

## BAKED FILLET OF SALMON 15.50

Creamy mash, prawn, dill and white wine cream,  
'Seasons' house vegetables

## POACHED MUSHROOM RAVIOLI (V) 12.50

White wine and mushroom cream, rocket, garlic bread

## BROAD BEAN AND PEA RISOTTO (V) 12.50

Herb oil, rocket, garlic bread

## MEDITERRANEAN AUBERGINE, PEPPER AND GOATS CHEESE STACK (V) 12.50

Basil cream

Please inform us of any food allergies or special dietary requirements

## Desserts

RASPBERRY PANNA COTTA 6.50

Raspberry coulis and vanilla ice cream

LEMON TART 6.50

West Country clotted cream

STRAWBERRY SMASH SYLLABUB 6.50

Chocolate chip shortbread

SALTED CHOCOLATE CARAMEL TART 6.50

Salted caramel Ice Cream

BAKED VANILLA CHEESECAKE 6.50

Fruit compote and vanilla ice cream

WARM CHOCOLATE FUDGE CAKE 6.50

Chocolate sauce, West Country clotted cream, vanilla ice cream

FRESH FRUIT SALAD 5.50

West Country clotted cream or pouring cream

AWARD WINNING 'YARDE FARM' ICE CREAMS 5.50

3 scoops of vanilla, chocolate, strawberry, blackberry,  
salted caramel, mint chocolate, honeycomb

WEST COUNTRY CHEESE BOARD 8.50

Sharpham Brie, HawkrIDGE Blue, QuicKES Mature  
Cheddar, Vulscombe goats cheese  
Served with savoury biscuits, grapes, celery,  
walnuts, caramelised onion chutney

## Drinks

ESPRESSO 2.50

DOUBLE ESPRESSO 3.00

CAPPUCCINO 3.00

CAFE LATTE 2.75

CAFETIERE COFFEE 3.50

MOCHA 3.25

AMERICANO 2.75

ENGLISH BREAKFAST TEA OR DECAFFEINATED TEA 2.75

SELECTION OF FRUIT & HERBAL TEAS 2.75

LUXURY HOT CHOCOLATE 3.50



THE PARK